

Vegan Set Menu

STARTERS

Soup of the Day (v) *

Chef's Choice of Seasonal Soup

Salt Baked Beetroot Pressing

Caramelised Onion | Chardonnay Poached Pear | Hazelnuts | Spiced Granola | Sourdough

Miso Roasted Mushrooms

Baby Potato | Pickled Shallots | Chestnuts | Watercress Salad

MAINS

Falafel *

Chickpea & Mixed Bean Cassoulet

Vegetable Terrine *

Terrine of Sweet Potato | Courgette | Aubergine | Celeriac | Tomato | Basil
Spinach | Grilled Tenderstem | Beetroot | Black Garlic

Risotto

Truffle | Forest Mushrooms | Charred Lemon Segments | Spiced Pecan Granola

SIDES | £4 each

Truffle & Vegan Cheddar Crushed Potato *
Maple Roasted Chantenay Carrots & Spiced Granola
French Fries *
Sweet Potato Fries *

House Salad *
Steamed New Potatoes *
Mixed Vegetables *
Tomato & Basil Salad *

DESSERTS

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Chocolate and Orange Cake *

Orange Gel | Strawberry Sorbet

Raspberry Frangipane Tart *

Raspberry Purée | Fresh Berries

Three Scoop Vegan Vanilla Ice Cream or Sorbet *

+£2.50 supplement

Two courses, £28.00 | Three courses, £33.00

* Gluten Free

If you have a food allergy, intolerance or sensitivity, please let your server know on arrival, before you place your order. Kindly note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.